MUSHROOM SOUP

1 medium onion, peeled
1 pound mushrooms
4 tablespoons butter
¼ cup flour
½ teaspoon salt
⅛ teaspoon pepper
2 cups beef broth
Croutons, sour cream and parsley for garnish

Lock bowl in position and insert SLICER Disc. Place onion in chute; slice at High speed. Place mushrooms, a few at a time through chute to slice at Low speed. Melt butter in large saucepan. Add sliced onions and mushrooms. Cook over medium heat until onions are soft and mushrooms are wilted. Stir in flour, salt and pepper. Toss to mix, then stir in beef broth. Simmer uncovered over low heat 20 to 25 minutes. Cool slightly, pour into processor bowl with STEEL Blade in place. Process to puree at Low speed. To serve hot return to pan and bring to boil. Pour into bowls. Garnish with toasted croutons. To serve cold, chill well, pour into bowls and garnish with sour cream and chopped parsley. Makes 4 to 6 servings.